

RUPERT



Bites

Freshly shucked oyster, natural or chardonnay chive mignonette (gf)	4
Cantabrian anchovy, sherry piperade, toast	4
Chickpea falafel, date bbq sauce, pepita zaatar (gf,pb)	4
Smoked chicken, taleggio, and leek croquette, lemon pepper mayo	4
House baked bread, taramasalata	8
Marinated Mt Zero olives (gf,pb)	8
Wood fired mozzarella, garlic and herb bread (v)	10

Small Plates

Wood roasted Japanese pumpkin, muhammara, freekeh, herb oil (pb)	16
Ash beets, carrots, marinated feta, almonds, sherry vinaigrette, (v)	17
Ricotta gnocchi, mushrooms, spinach, truffle butter, pecorino (v)	23
Market fish, wilted greens, lemon (gf)	MP
Spiced lamb meatballs, tagine sauce harissa yogurt, green olives (gf)	22
Twice cooked pork belly, celeriac, salsa verde, crackling (gf)	20

From the Wood Oven

Spiced cauliflower, saffron cashew cream, urfa pepper (pb)	22
Herb marinated chicken, black olive oregano dressing, tzatziki, (gf)	22/40
Zhoug roasted lamb shoulder, zaatar, for 2 people (gf)	48

Sides

House cut chips, garlic aioli (v)	10
Cheesy baked cauliflower (v)	10
Sautéed winter greens, chilli oil (pb)	10

Dessert

House made ice cream and sorbet	4
Seasonal fruit crumble, labne, mulled wine syrup (v)	12
Milk chocolate skillet cookie, vanilla ice cream for 2 (v)	20
Allow 20 min	

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Pizza

Margherita

That's Amore fior di latte, basil, garlic olive oil, San Marzano 19

Zucca

Pumpkin, roasted capsicum, walnut pesto, San Marzano 22

Fungi

Mushrooms, pecorino, fior di latte, rocket, porcini cream 22

Tomislav

Hot salami, jalapeno, smoked scamorza, chilli, San Marzano 24

Cerdo

Cured pork, fior de latte, salsa verde, rocket, San Marzano 24

Gluten free base 4

Vegan Cheese 5

Gluten Free (gf)

Vegetarian (v)

Plant Based (pb)